

# RESTAURANT, BISTRO & CAFÉ

# PARC

227 South 18th. Street  
Philadelphia PA 19103  
Tel (215) 545 2262  
parc-restaurant.com



*Ouvert Tous les Jours*

MONDAY-THURSDAY 11:00AM-10:00PM    SATURDAY 10:00AM-11:00PM  
FRIDAY 11:00AM-11:00PM    SUNDAY 10:00AM-10:00PM

**EXECUTIVE CHEF** MATT HAGAR

## BRASSERIE

## L'APRÈS-MIDI

### Beverages

#### COFFEE

5

#### ESPRESSO

5

#### CAFÉ AU LAIT

6

#### CAPPUCCINO

6

#### CAFÉ VIETNAMESE

7

#### CAFÉ LATTE

7

#### ICED CAFÉ LATTE

7

#### HOT APPLE CIDER

6

#### GOLD BREW

6

#### HOT CHOCOLATE

6

#### SELECTION OF HOT TEAS

6

#### MILKSHAKE

vanilla or chocolate

9

#### ICED TEA

5

#### ORANGE OR GRAPEFRUIT JUICE (fresh squeezed)

4

#### CITRON PRESSÉ

4

#### PERRIER

8

#### AQUA PANNA

8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### HORS D'OEUVRES

|  |       |
|--|-------|
| ONION SOUP GRATINÉE . . . . .                          | 15    |
| TUNA CARPACCIO* . . . . .                              | 22    |
| <i>Leek vinaigrette</i>                                |       |
| SARDINES AU BEURRE . . . . .                           | 19    |
| <i>Bordier butter, baguette</i>                        |       |
| MUSHROOM TART . . . . .                                | 19    |
| <i>Beech mushrooms, truffle pecorino</i>               |       |
| RICOTTA RAVIOLI . . . . .                              | 15    |
| <i>Plum tomato, basil</i>                              |       |
| ESCARGOTS . . . . .                                    | 16    |
| <i>Mushrooms, hazelnut butter</i>                      |       |
| OEUF DURS MAYONNAISE . . . . .                         | 13    |
| <i>Deviled eggs, dressed crab</i>                      |       |
| SALMON TARTARE* . . . . .                              | 16.50 |
| <i>Shallots, lemon, espelette</i>                      |       |
| CRAB & AVOCADO . . . . .                               | 24.50 |
| <i>Crab rillette, shaved avocado</i>                   |       |
| STEAK TARTARE* . . . . .                               | 17    |
| <i>Chopped filet, capers, quail egg</i>                |       |
| MACARONI AU GRATIN . . . . .                           | 13    |
| CHICKEN LIVER PARFAIT . . . . .                        | 15.50 |
| <i>Red wine gelée, cherry- pistachio bread</i>         |       |
| CELERIC SOUP . . . . .                                 | 14    |
| <i>Truffle Duxelles</i>                                |       |
| CHARCUTERIE . . . . .                                  | 19    |
| <i>Pâté Campagne, Duck Rillette, Jambon de Bayonne</i> |       |

### SALADES

|  |       |
|--|-------|
| WARM SHRIMP SALAD . . . . .  | 27    |
| <i>Lemon beurre blanc, avocado</i>   |       |
| NICOISE . . . . .  | 26    |
| <i>Confit tuna, green beans, potatoes, dijon vinaigrette</i>                       |       |
| SALADE VERTE . . . . .   | 12.50 |
| <i>Haricots verts, radishes, red wine vinaigrette</i>                              |       |
| BEEF SALAD . . . . .   | 16    |
| <i>Roasted beets, fennel pollen cream, winter green salad, espelette hazelnuts</i> |       |

### ENTRÉES

|  |    |
|--|----|
| COUNTRY CHICKEN CLUB . . . . .                       | 21 |
| <i>Avocado, bacon, rosemary aioli</i>                |    |
| CHEESEBURGER* . . . . .                              | 24 |
| <i>Grilled onion, raclette cheese, pommes frites</i> |    |
| CHEESE OMELETTE . . . . .                            | 17 |
| <i>Gruyère or cheddar, fines herbes</i>              |    |
| TROUT AMANDINE . . . . .                             | 32 |
| <i>Haricots verts, lemon brown butter</i>            |    |
| MOULES FRITES . . . . .                              | 23 |
| <i>White wine, shallots, garlic</i>                  |    |
| STEAK FRITES* . . . . .                              | 36 |
| <i>Seared hanger steak, maître d' butter</i>         |    |
| ½ ROAST CHICKEN . . . . .                            | 29 |
| <i>Pommes purée, jus de poulet</i>                   |    |
| SPAGHETTI BOLOGNESE . . . . .                        | 22 |
| <i>Parmesan</i>                                      |    |
| STEAK AU POIVRE* . . . . .                           | 40 |
| <i>New York strip, garlic spinach</i>                |    |

### Fruits de Mer

|                          |     |
|--------------------------|-----|
| SHRIMP COCKTAIL          | 22  |
| LOBSTER COCKTAIL         | 24  |
| LITTLENECK CLAMS*        | 10  |
| <i>½ Dozen</i>           |     |
| ASSORTED OYSTERS*        | 21  |
| <i>½ Dozen</i>           |     |
| PLATEAU CLASSIQUE*       | 125 |
| <i>— Serves 1 to 3 —</i> |     |
| GRAND PLATEAU*           | 195 |
| <i>— Serves 4 to 6 —</i> |     |

### SIDES

|                 |   |
|-----------------|---|
| POMMES FRITES   |   |
| SAUTÉED SPINACH |   |
| HARICOTS VERTS  |   |
| POMMES PURÉE    | 8 |

### ASSIETTE DE FROMAGES

*Chef's selection of 3 cheeses with fresh baguette and traditional accompaniments*

19

WINES BY THE GLASS

*Sparkling*

CRÉMANT ..... 16  
*Victorine de Chastenay, Burgundy, N.V.*

MÉTHODE TRADITIONELLE ..... 18  
*Joseph Cattin, 'Rosé Brut,' Alsace, N.V.*

CHAMPAGNE ..... 31  
*A. Margaine, 1er Cru, 'Le Brut,' Montagne de Reims N.V.*

*White*

MELON DE BOURGOGNE ..... 14  
*Domaine de la Pépière, 'Merci,' Muscadet Sèvre et Maine 2020*

SAUVIGNON BLANC ..... 20  
*Farella, 'La Luce' Coombsville, Napa Valley 2020*

SAUVIGNON BLANC ..... 17  
*Fernand et Fils, Coteaux du Giennois, Loire Valley 2018*

CHARDONNAY ..... 16  
*Nicolas Potel, Mâcon-Villages, Burgundy 2020*

*Rosé*

GRENACHE SYRAH ..... 13  
*Belle Année, Sud de France, 2020*

GRENACHE NOIR, SYRAH ..... 15  
*Dom Brial, 'Les Camins,' Cote Catalanes 2021*

*Red*

PINOT NOIR ..... 17  
*Jigsaw, Willamette Valley, Oregon 2021*

CARIGNAN BLEND ..... 18  
*Canet Valette, 'Une et Mille Nuits,' Languedoc 2018*

BORDEAUX SUPÉRIEUR ..... 15  
*Château Font-Merlet, Bordeaux 2016*

CABERNET SAUVIGNON ..... 18  
*Newton Vineyards, 'Skyside,' North Coast, 2018*

SAINT ÉMILION GRAND CRU ..... 22  
*Château Vieux Faurie, Bordeaux, 2022*

CÔTE-DU-RHÔNE ..... 17  
*Domaine des Gravennes, Rhône 2020*

*Les Vins Demi Bouteilles*

*half-bottles (375ml)*

*Blancs*

D6 CHAMPAGNE ..... 60  
*Laurent Perrier, 'La Cuvée,' Tours-sur-Marne N.V.*

D3 CHARDONNAY ..... 63  
*Trefethen, Napa Valley, California 2020*

*Rouges*

D11 PINOT NOIR ..... 55  
*Duckhorn, 'Migration,' Sonoma Coast, California 2017*

D12 CÔTES-DU-RHÔNE ..... 45  
*E. Guigal, Northern Rhone 2016*

D13 MERLOT ..... 68  
*Duckhorn, Napa Valley, California 2018*

DRAUGHT BEER

KRONENBOURG 1664 *European Pale Lager (France, 5.5%)* ..... 8

UNIBROUE BLANCHE DE CHAMBLY *Belgian Style Wheat Ale (Quebec 5%)* ..... 8

VONNTRAPP VIENNA LAGER *Vienna Style Amber Lager (Vermont, 5.2%)* ..... 8

VICTORY CLOUD WALKER HAZY IPA *New England IPA (Pennsylvania, 6.8%)* ..... 9

DOWNEAST WINTER BLEND CIDER *Cider (Massachusetts, 6.5%)* ..... 10

BOTTLED BEER

TROEG'S SUNSHINE PILSNER *Pilsner (Pennsylvania 4.5%)* ..... 8

YARDS PALE ALE *Pale Ale (Pennsylvania, 4.6%)* ..... 8

SICERA MARIANE *Cidre Rosé (Normandie, 4.0%)* ..... 13

STELLA ARTOIS *Lager (Belgium, 5%)* ..... 8

SAISON DUPONT *Farmhouse Saison (Belgium, 6.5%)* ..... 11

*Specialty Cocktails*

SPRITZ ROYALE  
*Aperol, Combier  
 Pamplemousse, Grapefruit,  
 Sparkling Water*  
 14

MARTINI NIÇOISE  
*Stateside Vodka, Carpano  
 Bianco, Niçoise Olives  
 & Brine*  
 16

WHISKEY NOIR  
*Old Overholt Rye,  
 Dolin Rouge & Bonal,  
 Pernod Rinse*  
 16

LADY MARMALADE  
*Cazadores Blanco, Orange  
 Marmalade, Lime*  
 16

CAFÉ PARC  
*Vanilla-Infused Revivalist  
 Vodka, Amaro, Frangelico,  
 La Colombe Espresso*  
 16

NOUVEAU BASILIC  
*Beefeater Dry Gin,  
 Dolin Geneepy, Cucumber,  
 Basil, Perrier*  
 15

MS. PIAF  
*Hennessy VS Cognac,  
 Sparkling Cidre de  
 Normandie, Lemon,  
 Bitters*  
 16

ROMARIN  
*Rosemary-Infused  
 Smirnoff, St. Germain,  
 Grapefruit, Lemon*  
 15

À CÔTÉ  
*Domaine de Montreuil  
 Calvados 'Reserve',  
 Monkey Shoulder Scotch,  
 Combier d'Orange, Lemon*  
 16